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SEC. 23. Inspectors shall examine all articles used in the business as often as they may deem necessary and whenever an inspector shall certify that a proper cleanliness is not observed, either in the place of manufacture, in the implements, materials, or manner of making ice cream, etc., or in the manner of carrying or selling the same, no further sales of such ice cream shall be allowed until the objectionable features are removed and the inspector so certifies.

Bakeries—Construction—Sanitary Regulation. (Reg. Bd. of H., Feb. 26, 1915.)

RULE 54. All buildings which are occupied as biscuit, bread, or cake bakeries shall be properly drained and plumbed. They shall be provided with a proper wash room and water-closets, having ventilation apart from the bake room or rooms where food products are manufactured. And no water-closet, earth closet, privy, or ash pit shall be within or communicate directly with the bake room of any bakery. Every room used for the manufacture of flour or meal food products shall have an impermeable floor constructed of cement or of tiles laid in cement and an additional floor of wood properly saturated with linseed oil. The walls and the ceiling of such room shall be plastered or wainscoted and shall be whitewashed at least once in six months. The furniture and utensils therein shall be so arranged that they and the floor may at all times be kept clean and in good sanitary condition. Proper screens for doors and windows must be provided to keep the rooms free from flies and other insects. Sleeping rooms for persons employed in such bakery shall be separate from the room in which flour or meal food products are manufactured or stored.

Rummage Sales—Permit Required. (Reg. Bd. of H., Feb. 26, 1915.)

RULE 55. No rummage sale shall be held in the city of Pittsfield without a permit from the board of health.